

Alexandra II

Sample Menu



BREAKFAST

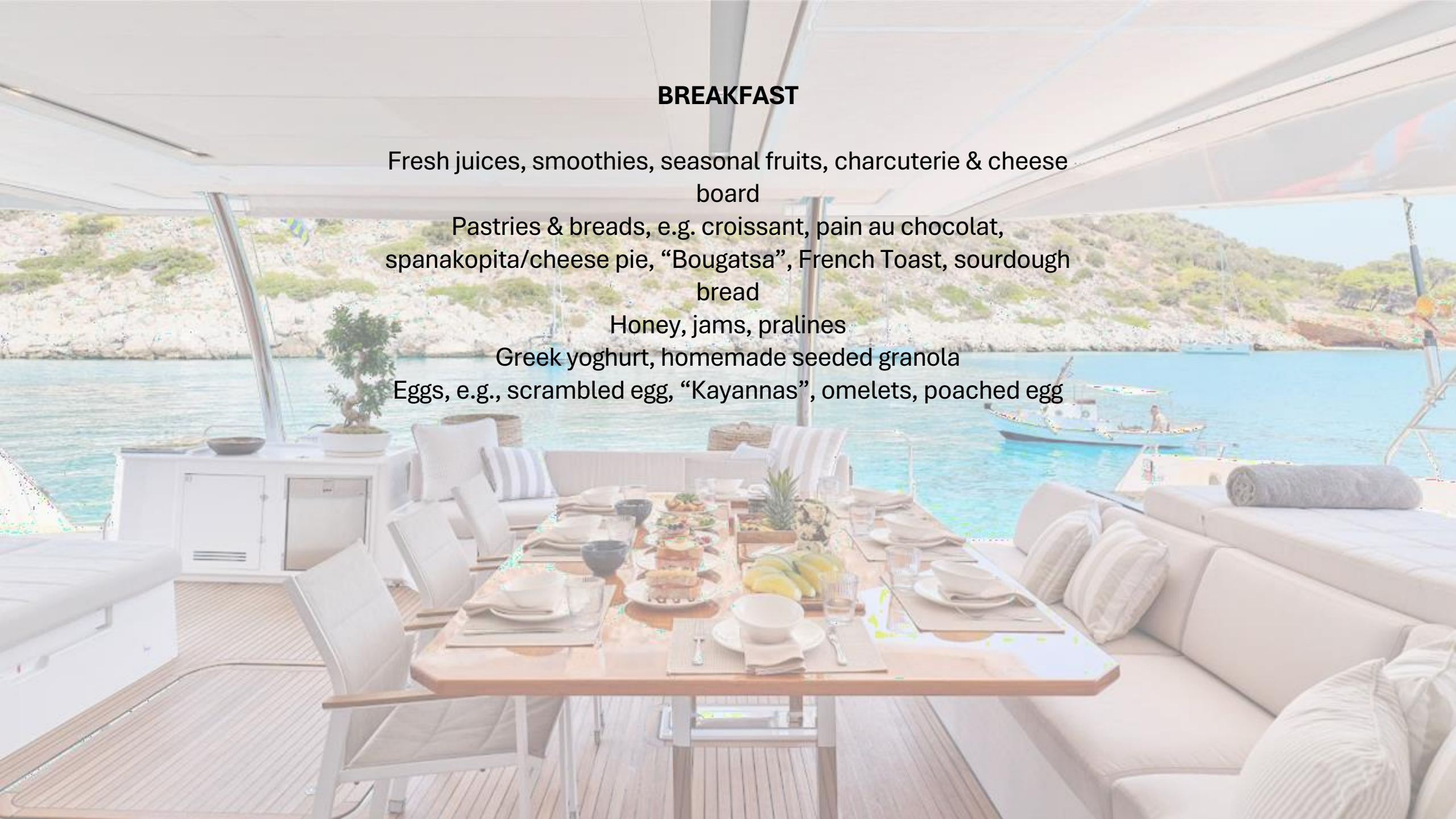
Fresh juices, smoothies, seasonal fruits, charcuterie & cheese board

Pastries & breads, e.g. croissant, pain au chocolat, spanakopita/cheese pie, “Bougatsa”, French Toast, sourdough bread

Honey, jams, pralines

Greek yoghurt, homemade seeded granola

Eggs, e.g., scrambled egg, “Kayannas”, omelets, poached egg





DAY 1

Lunch

“Dakos”, tomato, carob rusks, “Xinomyzithra”
cheese, olives, capers
“Batzina” courgette pie
Prawn “Saganaki”
Summer fruit selection

Dinner

Greek Salad
Stuffed tomato & green pepper “Gemista”, herb
rice, Feta cheese.
Baklava

DAY 2

Lunch

“Mavromatika” bean salad, pickled veggies,
almonds, cherries
Mussels, ouzo, chili, herbs, sourdough bread
Stuffed calamari, “trahana’s” pasta, wild
greens
Ice cream selection

Dinner

Mix leaf salad, “Petimezi” dressing
Roasted aubergine spread, tahini, peppers,
dry chickpeas
Rooster “hilopites”, red wine tomato sauce,
Mizithra cheese
“Portokalopita”, orange pie





DAY 3

Lunch

Green salad, Cretan avocado, chili, quinoa,
cherry tomato

Tacos selection, e.g., pulled pork, chicken,
chili con carne, mixed veggies

Guacamole & sour cream tortilla crisps

Salted caramel banoffee

Dinner

Dry-aged ribeye steak

Grilled vegetables, lemon oregano dressing

Sauces & condiments selection

Greek yoghurt & spoon sweets

DAY 4

Lunch

“Dolmadakia”, stuffed vine leaves, rice & herbs

Souvlaki pitta wraps, homemade chicken or pork gyros

Tzatziki & “Tyrokafteri” spreads

Oregano potatoes

“Mosaico”, Greek chocolate salami

Dinner

Courgette salad, Manouri cheese, bergamot, nuts, mint

Herb-crusted grouper, wild greens, caviar
beurre blanc

Lemongrass lime tart.





DAY 5

Lunch

Green leafy salad
Moussaka in a clay pot
Summer fruit selection

Dinner

Chilled tomato & strawberry soup, pistachio, yoghurt,
sourdough crouton
24h veal, smoked potato & aubergine pure, baby carrot,
“Mavrodaphne” sauce
Dark chocolate mousse, sour cherry, almond crumble.

DAY 6

Lunch

Rocket salad, radicchio, grapefruit, hazelnuts

Wrapped feta in phyllo pastry, tahini-honey dressing

“Keftedakia” meatballs, tomato sauce, yoghurt & herbs

“Ekmek” Kataifi

Dinner

Sea bass tartare, “phyllo” crisps, pickle veggies

Red mullet “Giouvetsi”, orzo, tomato sauce, Ouzo, herbs

“Ravani” semolina cake, yoghurt foam, almond crumble, bergamot





DAY 7

Lunch

Cherry tomato panzanella salad, sourdough croutons
Roasted octopus, Santorini fava, crispy onion, pickled
carrots

Tomato fritters, herb yoghurt
Yoghurt & sour cherry cheesecake

Dinner

Greek salad
Slow-cooked lamb tagliatelle, aged “Graviera”.
Layered “Galaktoboureko”.

*** We are happy to discuss any food allergies or special dietary requirements in advance
Greek traditional dishes can be prepared upon request
Fresh fish is sourced from local fishermen, depending on daily catch and weather conditions*

*Chef
Argyris Aleiferis*